

There are plenty of ways to cool off on a warm summer day in South Carolina. A splash in the ocean, a dip in the pool, catch the breeze off a mountain trail, or the sweetest treat of all... a happy mouth full of ice cream. Whether you dig deep into a parfait dish or deftly handle scoops piled high on a cone, you'll love the rich creamy choices South Carolina has to offer. Here's just a sample of our favorite ice cream parlors:

Tiger Treats—Known as “The world’s greatest ice cream made by the world’s greatest students,” this cream confection is made at Clemson University, one of the nation’s leading universities. According to Southern Living Magazine, “Clemson’s vanilla should be the standard by which the rest of the world’s are judged: rich, creamy, and oh-so smooth.” Of course, they are always branching out with other flavors. Goober Goo is peanut butter-flavored ice cream swirled with rich caramel and pb truffles. You might also try Blue Hawaiian, a tropical blend of piña colada ice cream and shredded bits of coconut and pineapple. Tiger Treats is located in the Hendrix Student Center Eastside Food Court on the Clemson University campus in Clemson, SC 864-656-3663. You will also find Tiger Treats at The Pendleton Café and Coffees Company on the charming town square of historic Pendleton, SC. 864-646-7838

Headed to the beach? **Kirk’s 1890s Ice Cream Parlor** is a favorite of the suntanned set, with two locations on Hwy. 17 in Myrtle Beach. During the summer they scoop up more than 600 gallons a week. They specialize in huge banana splits, but would be happy to serve you a single scoop of their irresistible chocolate chip cookie dough or Moose Tracks. Look for them at 2500 N. Kings Hwy. (US 17) and 6101 61st Ave. (also US 17); 843-626-3422.

A little farther south in Murrell’s Inlet, drop in to **Lee Inlet Apothecary** for an old-fashioned treat. Opened in 2002, the building was completely revamped to house an old soda fountain and apothecary cabinets. To get into the old fashioned spirit, the shop hosts the “Soda Jerk of the Year” contest where customers compete and reminisce about the “good ole days.” You’ll find them at 3579 Hwy. 17 Business. 843-651-7979

On Hilton Head Island, naturally the place to go is **Hilton Head Ice Cream**. National ice cream chains come and go, but owner Creegan Edmonds keeps people coming back for generations to his independently-owned store with humorous decorations including grade school photos

of his customers, and home made flavors such as Girl Scout Cookie, raspberry cheesecake, Butterfinger and his personal favorite, espresso. Although Edmonds grew up hand churning his ice cream on his uncle’s farm, today he has two washing machine-sized ice cream mixers where he often tries out new flavors. He keeps them cranking, buying up to 100 gallons of cream a day in the summer. Hilton Head Ice Cream is located at 55 New Orleans Rd. 843-842-6333

Now, if you’d like to cool off with some ice cream while you pick some fresh peaches or corn, **Dillard’s Farm and Ice Cream Parlor** in the Upstate is your best bet. The fresh produce is actually already picked and waiting for you to select, or you might like to get some jams, jellies, honey or stone ground cornmeal to take home to your friends. The adjoining ice cream parlor is not fancy, but the hand-dipped creations are delightful. They specialize in banana splits, milkshakes and sundaes. Dillard’s is located about four miles off I-85 at 504 S. Buncombe Rd. in Greer, SC. 864-877-6001



By Leslie Westlake

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